THE GENESEE FARMER.

VOL. II. ROCHESTER, SATURDAY, JANUARY 21, 1832. NO. 3.

PUBLISHED BY L. TUCKER & CO.
At the Office of the Daily Advertiser.
Terms—$2,50 per annum, or
$2,00 if paid in advance.

N. GOODSELL, EDITOR.

TEMPERANCE.

As the public are awakened to the cause of Temperance at this time, the following table may be useful as showing the different proportions of Alcohol or spirits, contained in the different kinds of beverage made use of in this and other countries. We apply the term alcohol to spirits whose specific gravity is .825 at 60 degrees of Fahrenheit's Thermometer, which is the highest point of concentration to which it is carried by simple distillation. By a more complicated process, the specific gravity of Alcohol is still farther reduced, and when in its greatest purity equal parts of water and Alcohol constitute proof spirits; but the custom of determining this by the bubble which rises upon the top of the mixture when shaken in a proof glass or bottle, has reduced the proportion of alcohol so that by common consent it is now retailed about fifteen per cent below the above proportions. We will assume however in this table that Rum, Brandy and Gin are at fifty per cent or one half alcohol.

BEVERAGE OF THE

Americans. per cent. alcohol.		*French and Germans.* per cent. alcohol.	
Rum	50	Claret Wine	16
Brandy	50	Burgundy	14
Gin	50	Vin de Grave	12
Whiskey	50	White Champaigne	12
Port Wine	25	Frontignac	12
Madeira	24 to 25	Hermitage	12
Teneriffe	19	Red Champaigne	11
Sherry	19	La Fitte	10
Cape Madeira	18	Margeaux	10
Malaga	17	Tokay	9
Cider	13	Hock	8
Strong Beer	13	Muscat	8

By the above table it will be seen cider contains a greater proportion of alcohol than the wines in common use in France, and one third more than Tokay, one of the most celebrated wines of Germany, and, perhaps, of the world. It has been customary, with a class of people, to drink brandy and gin mixed with equal quantities of water; this they denominated *temperate use of spirits*, but they have been condemned by a class of people, who pronounce them *intemperate*, and say, that spirits in any shape is poison; but, at the same time, they approve of the use of a little Madeira or Port wine; which, it will be seen by our table, contains the same quantity of alcohol as the toper's half and half. Again, the Farmers often declare against the use of wines of any kind, even as they are drank by the common people in France, while, at the same time, they are draining a barrel of cider per week for family use: such are among the views at present taken of temperance. If the *real* friends af temperance would investigate the subject more closely, they would find that one of the surest means of promoting their object would be to encourage the introduction of the grape and the manufacture of wines in imitation of Vin de grave, Hermitage, Champaigne and Tokay, which from an astringent principle contained in them, are known to be more congenial to health, than alcohol and water, Strong Beer, or Cider; containing less alcohol in a given quantity than either, and therefore better adapted to the cause of temperance and health.

AGRICULTURAL & GEOGRAPHICAL GEOLOGY.

We have had our attention called particularly to this subject by our much respected correspondent *Ulmus*, whose communication we this day give to our readers. In perusing his article, it will be found that he has advanced such arguments in favor of collecting such information, as leaves not the least doubt of the advantages to be derived from it by our readers generally; we therefore hope that those gentlemen named by him will feel willing to contribute to so laudable an object; as we are confident if they should take the lead, that others in the different counties would soon follow their example, until the whole state, with all its variety of soils and products, would be accurately described, and a more general knowledge of its resources developed. We believe this desirable object was anticipated by our State Agricultural Society, but was never accomplished, although such a survey was made of several counties by different individuals, which may serve as directions for others who are willing to bestow a few evenings upon the subject for the benefit of the community.

In order that much of this may be accomplished before the commencement of spring operations, we publish this week, from the "Memoirs of the Board of Agriculture," Dr. JOHN H. STEEL'S account of the *Soil, Produce, and Modes of Culture*, of SARATOGA COUNTY.

In the introduction to this survey, the author observes:

In England, since the establishment of a national board of agriculture, the numerous surveys and reports, executed under the authority of the board, on subjects immediately connected with the objects of the institution, have done more, it is believed, to diffuse useful information and promote agricultural knowledge than any other method hitherto has ever been able to affect. "They brought to light," says a distinguished writer, "the practice of every county, and while they pointed out the obstacles which lay in the way of improvement, they stated the most effectual methods of removing them. The very collisions of argument, which such discussions occasioned, incited agriculturists to investigate the principles of the art which they professed, and induced them to search after new channels of improvement."

Did our limits permit, we should be pleased to publish the whole of Dr. Steel's Report, but necessity compels us to omit the remainder of the Introduction, the Preliminary Observations, and the Geology of the county, and to confine ourselves to that part which will be most interesting and useful to the majority of our readers.

SOIL, PRODUCE AND MODES OF CULTURE.

The difficulty attending the classification of soils, with any degree of accuracy, has been acknowledged by all systematic writers on agriculture. The soils which occur in this county, as will readily be perceived from the foregoing view of its geological structure, are extremely diversified in their composition, texture and other properties; the various articles which enter into their composition, are in most places differently combined, even in the same farm; to examine and relate, therefore, all the minute deviations from a general standard, would be an endless task, and one that could not be of any essential utility to agriculture. The general character of each soil should be distinctly and minutely attended to.

It is believed, that the soils of this county may all be sufficiently described and understood under the general distinctions made by the farmers themselves, with such reference to locality as the particular situation of each may point out, viz. SILICEOUS, [sandy] ALUMINOUS, [clayey] LOAMY AND VEGETABLE, or VEGETABLE MOLD.* For the convenience of description, I have adopted the following arrangement, founded solely upon the foregoing distinctions:

Sandy; Sandy Alluvion; Clayey Soil or Upland Clay; Clayey Alluvion; Upland Loam; Low land Loam; Vegetable Mold or Peaty Soil.

I commence with the primitive region.—The SOIL of this tract belongs to that general division of earthy substances, called GEEST; a term given to those earths which are the product of the decomposition or dissolution of the rock formation, in their immediate vicinity, to distinguish them from ALLUVION, which is always of foreign origin. If we except the southern part of the town of Edinburgh, there is but very little if any alluvion in the whole of this district, and even this appears to be the product of the neighboring mountains, and does not differ materially in its composition from the geest.

The soil, therefore, of the whole of this region belongs generally to the SILICEOUS CLASS; being composed of small particles of quartz and mica, which are distinguishable with the naked eye; and when placed beneath the magnifying lens of a microscope, the whole constituents of the primitive rocks are discernable. It has a coarse rough feel in the fingers, and its color is of a dark brown or yellow, and this is varied in proportion to the quantity of vegetable and animal matter which enters into its composition.

Fair specimens of this soil, taken from two to four inches beneath the surface,† from the towns of Providence, Edinburgh, Concord, Hadley, Corinth, Greenfield, and sev.

* Sir Humphry Davey, in his treatise on the elements of agricultural chemistry, has adopted this arrangement under the following precision of terms: Sandy soil to contain at least 7-8 of sand and that which effervesces with acids to be termed Calcareous, to distinguish it from Siliceous. Clayey soil to consist of 1-6 of impalpable earthy matter, which does not effervesce materially with acids. Loamy soils to contain 1-3 of impalpable earthy matter, copiously effervescing with acids. Vegetable Mold to contain 1-2 vegetable matter.

† All the specimens of soils, which were the subjects of examination, were taken at this depth, that they might be disconnected with those incidental accumulations that are constantly taking place on the surface.

eral places along the Palmertown Mountains, yielded

Water of absorption	5
Animal and vegetable matter	8
Soluble salts,	0.5
Siliceous sand,	77
Carbonate of lime,	0.5
Alumine,	5.5
Oxide of iron,	2
	98.5
Loss,	1.5

This may be considered as a fair estimate of the properties as contained in the soil of this region. There is sometimes a difference in the quantity of vegetable and animal matter found in different specimens of the soil; and this constitutes the only variation from the general estimate here made, worthy of any attention.

The settlement of that part of the country which is here included in the primitive region, commenced from forty to forty-five years ago; and a large proportion of it is now cleared of its forests, and under cultivation. That part which still remains uncultivated, includes principally the precipitous parts of the mountains and their more elevated summits. These are covered with a large growth of hemlock, [*pinus canadensis,*] beach, [*fagus ferruginea,*] hard maple, [*acer saccharinum*] soft maple, [*acer rubrum.*] and black birch, [*betula lenta.*] White pine, [*pinus strobus,*] in some places grows to a large size; and towards the southern boundary of this tract, oak, [*quercus.*] chesnut, [*cestanea vesca,*] hickory, [*juglans,*] occur; but they form but a small proportion of the native timber of this part of the county.

The second growth of timber on this tract, is black birch, wild cherry, [*prunus virginiana.*] white oak, [*quercus alba,*] and elm, [*ulmus americana;*] and it is a curious fact, and one that appears to be well attested, that on clearing or destroying a growth of hemlock, it is sure to be succeeded by hard maple and beach.

MODE OF CULTURE.

The trees are first chopped down and burnt; the earth is then dragged over with a heavy harrow, and the seed for the future crop sown—this is generally winter rye. Wheat, when it succeeds, usually yields a good crop, but it is so uncertain in its success, that the farmer prefers rye, which is seldom known to fail, and yields thirty or forty bushels to the acre. Winter wheat is considered a very precarious crop throughout the whole of this district: the difficulty arises from its liability to be killed out during the winter. Whether this arises from the nature of the soil, or from any peculiarity in the climate, seems not to be well determined. Spring wheat is thought to succeed best, but it is usually sown on sward land.

When the land is sufficiently subdued to admit the plough, it is planted with Indian corn, and if this succeeds well it is continued for several successive years; usually until the crop will no longer pay the expense of tilling, when it is sown with rye, and during the winter, *hay-chaff*, which consists of the seeds and husks of a great variety of grasses, most of which are unprofitable and highly improper to cultivate, is thrown over the snow, with a view of seeding the field to grass—it is then mowed or pastured until its stinted produce will no longer sustain its degenerate and impoverished tenants, when it is turned over with a plough; and, with a view to subdue and destroy the sod, it is dragged with a heavy harrow and crossed ploughed. This process of ploughing and harrowing is repeated until the ground is rendered sufficiently "mellow," as it is termed, for the reception of the seed, which is commonly rye or spring wheat, which is succeeded by Indian corn, potatoes, oats, and sometimes flax. Flax, however, like winter wheat, is considered a very precarious crop, and is not much cultivated. It is thought to succeed best after potatoes. These crops are combined or alternated, to suit the wants or the fancy of the cultivator, for a succession of years, until the soil, worn out and exhausted by a course of tillage from which it receives no kind of sustenance, if we except the scanty pittance of the barn-yard, it again refuses to yield to the hand of labor its wonted product, when it is again seeded with chaff, and the same unprofitable and precarious routine of cropping persevered in.

It is proper to state, that *this mode* of culture does not apply to all the farmers in this district. Many are beginning to adopt the method of seeding more frequently with pure seed, and of alternating their crops.—The success of this system will be shown hereafter.

All the most useful grasses succeed extremely well on this soil, and when they come to be properly cultivated, there can be no doubt that it will furnish some of the best grazing land in the country, if not in the state.

The following estimate of the average produce of this district, as it is generally cultivated, will be found rather to exceed than fall short of the fact:—

Indian Corn,	20	bush. per acre.
Winter Wheat, when it succeeds,	15	do.
Spring Wheat,	10	do.
Rye,	20	do.
Do. on new land,	30 or 40	do.
Oats,	25	do.
Potatoes,	200	do.

Meadow, from 1 to 2 tons per acre.
Pasture, less.

Several farmers have suggested, that a dressing of lime to this soil, would, besides greatly adding to its fertility, generally enable it to produce winter wheat with more certainty The experiment is surely worth trying. The refuse of old lime-kilns will answer every purpose. For the reception of this manure the sod should be turned over in the fall, and after being well rolled, the lime should be equally spread over the surface of the furrows, in the proportion to four or five loads to the acre, and combined with the earth by means of a light plough or drag, without disturbing the sod—it is then prepared for a winter crop, or for spring tillage. This would certainly supply an article to the soil which it is quite deficient in, and would, very probably, render it more susceptible of the good effects to be expected from the adoption of a regular and systematic mode of culture.

SANDY ALLUVION.

This soil occupies a considerable proportion of both the secondary and transition formation of this county. It is undoubtedly the product of the primitive mountains, having been transported to its present abode by the inundation of streams, or the more powerful operation of immense torrents, which must have occurred at a period of time far beyond that to which history has any allusion, and from causes and effects which will probably ever be left to conjecture.

This alluvion includes, generally, all those lands that are usually termed PINE-PLAINS, from the forests which they produce being composed principally of pine timber. Pitch pine, [*pinus rigida,*] and yellow or Norway pine, [*pinus risinosa.*] It is a curious fact, and worthy of remark, that when this timber is cut off or destroyed by fire, it is sure to be succeeded by a luxuriant growth of several varieties of the oak, combined with chesnut and sometimes hickory.

On digging in these plains for water, it is usually obtained at the depth of from ten to thirty feet, either above a stratum of clayey or aluminous marl, or between this first stratum and another at no great distance beneath. When the water occurs over the marl, it is always very pure, combines readily with soap, and is what is commonly termed *soft*; but when it is found between the strata of marl. it is usually called *hard*—it coagulates or decomposes soap, and contains lime, combined frequently with sulphuric or muriatic acid.

MARL appears to underlay almost the whole of the sandy alluvion in this county. It is mostly agillaceous, but some specimens contains from forty to sixty per cent. of lime, and is evidently calcareous. It is sometimes buried at a considerable depth, but there are valleys where it comes near or quite to the surface, where it may be procured in any quantities, and with little expense or trouble.

AGILLACEOUS OXIDE OF IRON, [*bog ore,*] occurs in a number of places in the sandy alluvion. On the plains between Saratoga and Ballston Springs, it was formerly found in sufficient quantities to supply a forge for a number of years, which produced from fifty to seventy tons of wrought or bar iron annually, of a tolerable good quality. This ore was shovelled up along the bottom and banks of small streams, or at the bottom of hollows that are at some seasons filled with water, and the workmen affirm that it actually "*grows:*" they assign as a reason, that the places which but a few years ago were entirely cleared out, are now replenished with the ore in great abundance. It is more probable that this ore is the product of an extensive bed; which, being washed out during the wet season, is deposited along these runs of water. Should this be the case, a trifling expense of digging might possibly disclose an inexhaustible mine of this important article.

A number of specimens of this soil, taken from various places above the plains, where the land had never been tilled, yielded—

Water of absorption,	4
Animal and vegetable matter,	3
Soluble Salts.	0.5
Oxide of Iron,	2
Carbonate of Lime,	3
Siliceous Sand,	82
Alumine,	4
	98.5
Loss,	1.5
	100.

MODE OF COLTURE.

This soil, when it is first cleared of the timber, particularly where it possesses a level surface, is covered by a thick vegetable mold, which, when properly combined with the soil, seldom fails of producing, in its first

exertions, a luxuriant crop—this is uniformly winter wheat—after which it is planted for two or three years in succession, and then rye, oats, &c. are taken from it, until it becomes emphatically worn out. It is then suffered to lay a barren fallow for two or three years, during which time it is supposed to regain, in some measure, its original strength, and to be again capable of sustaining vegetation. This mode has been pursued, I believe, with all the light sandy lands of this county, generally; but many of our most reflecting farmers are beginning to believe that their farms, like their teams, only require to be properly drove and properly nourished, in order to be *always* ready for exertion.

The method which should be pursued with this soil, in order to obtain the greatest possible profits, seems to be agreed, among the most experienced farmers, to be the following: First crop, winter wheat; second, Indian corn; third, barley, oats, spring wheat or rye with which grass seed should be sown, (clover and timothy is preferred,) and the whole ploughed or dragged in at the same time. Experience has likewise given currency to the belief that the *roller* is a very important implement in seeding sandy soils. It should be employed immediately after the seed is put in. This renders the surface compact and smooth, and gives a depth and firmness to the roots of the young plants that they do not possess when the seed is strewed over the surface, as is the usual custom; and besides, it is supposed to protect it very materially against the effects of the winter.

On the following season, the clover is to be well plastered, and the crop mowed for hay: the next season it should be again well strewed with plaster, and it then may be fed until the latter part of August or the beginning of September; at which time it is to be turned over with the plough, and prepared for a future crop of grain. Wheat succeeds well, but there is some contrariety of opinion as to the mode of putting in the seed; the usual practice is to cross plough and break up the sod before the seed is sown; but those who have practised it, think the crop succeeds best when the seed is sown on the top of the furrows, and for this purpose the earth, after being well turned over, is rolled and merely harrowed. The seed is then sown and dragged in with a light harrow, or ploughed in the way of the furrows, with a very light plough; but not so as to disturb the sod.

Some farmers, who have not made themselves acquainted with the use of the roller, have adopted the following method: they simply turn over the sod, and then cast the seed immediately on the top of the furrows; but it is obvious, that passing a roller over the surface, and then a light harrow, would have the effect to fill up the interstices of the furrows and render them more even for the reception of the seed; besides, it would render the earth more compact, and press it more closely to the green crop turned under, and this is considered very essential in order more readily to perfect its decomposition, and thereby render it subservient to the growth of its successor, for which purpose it is buried.

Many farmers prefer Indian corn, instead of wheat, on the sod, and some difference of opinion exists as to the propriety of turning over the sod in the fall, or in the spring immediately before planting. It should always be turned over in the fall, before it has ceased growing, and in the spring after it has pretty well advanced.

It seems to be agreed on all hands, that three successive crops are all that should be attempted before the field be again seeded, and the same rotation of crops be pursued.—Under this course, the quality as well as the quantity of the produce will annually improve, and an increase of fertility be constantly added to the soil.

This soil would receive great and lasting improvement from the transportation of the marl which lays at the bottom, to the surface. This would give more tenacity and consistency to the soil, and prepare it more effectually for the benefit of the vegetable manure, which is to be supplied by frequent seeding. With this dressing, all those sandy hillocks, which are blown about like snow drifts, might be reclaimed and converted into ornamental as well as profitable appendages to the farm.*

The practice of clovering and plastering has been resorted to, and is in general use for the purpose of improving the soil; and it is universally acknowledged to be by far the cheapest and best method hitherto adopted. Much complaint is, however, made of the liability of the clover to be killed out during the winter, but several distinguished, practical farmers speak with confidence that, if the seed be ploughed or well harrowed in, and then well rolled, this evil will no longer exist. Covering the seed when it is sown, is in practice with some farmers, and the effects resulting from it justifies the procedure; but the roller, so far as my knowledge extends, has seldom been used on these soils, although it has been resorted to, and, indeed, is in general use with some of the farmers on the loamy soils, where its good effects has not been denied by any.

[*Remainder next week.*]

*Some years ago I published a paper on the existence of Marl in this county, and its application as a manure; but I have yet to learn whether any use has ever been made of it.

From the Springfield Whig.

INDIAN CORN.

Mr. Eldridge—If you think the following worthy of a place in your colums, or of being read by my brother farmers in the valley of the Connecticut, it is at your service. I live *out east*, as you say in Springfield;—but my farm, by good husbandry, produces as good crops, and in as great abundance, as any of the lands in your meadows, under the best possible state of cultivation.

Last spring I ploughed up a piece of green sward, measuring about five acres, and prepared it for corn as well as the means would permit. After ploughing, thirty loads of manure to the acre were spread over the ground and thoroughly mixed with the earth by the harrow, without disturbing or breaking up the sward. The ground being now prepared, on the 30th of May I planted my corn. A small quantity of ashes, lime and plaster of paris, mixed together and prepared for the purpose, was introduced at the time of planting, *or put in the hill.* Of this mixture or composition, there were two and a half bushels of lime, the like quantity of plaster, and twenty-five bushels of ashes for the whole five acres.

The corn was hoed but twice, although a *third hoeing* is usually considered indispensable among good farmers in this part of the country, yet in this case it was unnecessary and impracticable, so rapid and luxuriant was the growth. In ordinary seasons, I should have expected a good crop; the land, though rather light, having been well prepared, according to my views and experience in agriculture. But the crop was enormous and unheard-of in this section of the country, and it is believed seldom equalled in any other. From one acre, being no more than a fair average with the rest, I gathesed 153 1-2 baskets of good sonnd ears of corn. A few baskets have been threshed, which yielded 22 1-2 quarts to the basket, making in the whole, from one acre, but a fraction less than 108 bushels of good clean merchantable corn.

Now, 540 bushels of corn from five acres is quite a *corn story* indeed, but *there's no mistake;* it is literally true, and can be verified by a cloud of witnesses. As I have before remarked, the acre taken as the basis of my calculation, was only a fair average with the other four; and the result shows the unprecedented yield of one hundred and eight bushels of corn to the acre. And this, let it be remembered, was upon an old farm *out east*, a section of country better fitted, as the passing traveller might suppose, for white beans than Indian Corn.

Now I challenge any farmer in old Hampshire to give a better account of the works of his own hands, the past season, than I have done. And even *William Cobbett* himself may enter the list, if he so please, provided he appoints an agent *here* also, to see that there is fair play.

CHARLES BUGBEE.

Palmer, Dec. 3, 1831.

The Farmer. Happiness seems to have fixed her seat in rural scenes. The spacious hall, the splendid equipage, and the pomp of courts do not soothe and entertain the mind in any degree, like the verdant plain, the enamelled mead, the fragrant grove, melodious birds, the sports of beasts, the azure sky, and the starry heavens.

It is undoubtedly a fact, that in proportion to our population too many leave the occupation of the agriculturist for other employments. If this arise from its being considered that the employment of the farmer is not respectable, it is a very great mistake. Every thing is honorable, when it is useful and virtuous. This is an employment instituted by God himself, and by him particularly owned and blest. It is that on which every thing depends. True, it is laborious; but then labor brings health, and health is the foundation of the farmer, is the condition of independence. His little dominion is his own, his comforts are his own, and he is not at the mercy of the public whim and caprice. It is not necessarily the case, in this happy country, especially, that the farmer must be a stupid ignorant man. He is taught in his youth the first rudiments of education, and he has many spare hours to read. In the heat of the summer's noon, and by the long winter evening's fire, he has much time for his books, and in this country they are placed within the reach of all.

COMMUNICATIONS.

FOR THE GENESEE FARMER.

RAFINESQUE ON THE GRAPE VINE.

A friend lately put into my hand a pamphlet of some 60 pages, which I have not seen noticed in any of the public papers, but which I have read with much interest. It is entitled "*American Manual of the Grape Vine*," &c. with eight figures, by C. F Rafinesque, Professor of Natural History, Medical Botany, &c. Philadelphia.—Price, 25 cents—Phila. press.

This little unpretending work I can venture to recommend to every man who cultivates the grape, and who has twenty-five cents to spare. It contains much useful information, not only of a botanical and scientific character, but of use to the practical cultivator; and evinces a familiar acquaintance with the vine and its products in both hemispheres.

The first section of the pamphlet gives a botanical description of American vines, which are arranged under four series and forty species. Sec. 2 contains an account of exotic grape vines. Sec. 3 treats of the qualities of grape vines and wines, describing the various uses to which the vine and its products are applied, and giving the names and character of all the known wines of commerce. Sec. 4 explains the principles of the cultivation of the vine, particularly in the United States. And Sec. 5 gives the general principles of vinification, or the art of making wine.

Of the American varieties, eight out of forty species, are particularly recommended as worthy of cultivation, for the table and for wine, though nine other species are suitable for the latter purpose. Of the first eight I will copy the botanic description, and the names of some of the varieties.

1. "*Vitis blanda.* Bland grape. Branches round and smooth. Petioles striated pilose subequal. Leaves nearly square, cordate or rather split at the base, sinus narrow acute, with lobes overleaping; trifid, sinusses small acute, segments acute, the terminal larger; teeth unequal obtusely mucronate; smooth above, glaucous and sparingly arachnoidal beneath, with rusty nerves. Racemes compound. Berries large and sweet. From Pennsylvania to Louisiana, one of the most commonly cultivated as best for eating and wine: the bunches are large, the berries as large as the common wine grape of Europe, commonly pale purple, with a thin skin, and white, sweet musky juice." Among the varieties of this species are named the Powell, sometimes called Bland's madeira, Bland's Virginia, the Sand grape of Louisiana, &c.*

2. "*V. prolifera.* Prolific grape. Branches substriated subpilose. Petioles short, pilose.—Leaves cordate acute, of a square form, trifid, trilobe or five lobed, base acute with distant rounded lobes, upper lobes and sinusses variable, margin acute serrate, above smooth, beneath cinerous tomentose, nerves fulvous. Racemes compound prolifuous. Berries large elliptical. A very interesting and valuable species, with many varieties and a multitude of vulgar names, such as Alexander, *Tasker*, *Skuylkill Madeira*, *Muscadel*, Clifton, *Legoux*, *Cape*, Isabella, Catawba, *Tokay*, Muncy, &c." The names in Roman are the genuine names of varieties; those in Italic spurious. Found from Pennsylvania to Carolina in woods.*

3. "*V. muscadina*, or *Vulpina.* Muscadine grape. Branches pubescent. Petioles subequal smooth. Leaves cordate acute, unequally toothed, smooth and shining on both sides, nerves bearded at the axilla. Racemes with many capitules. Fruit depressed, large, juicy. From Virginia to Florida and Texas, near streams chiefly. It bears a multitude of vulgar names, such as Muscadine, Bullet, Fox and Scupernong. The fruit has a thick skin, purplish or bluish black, and makes a very good wine."

4. "*V. ciliata.* Elsingburgh grape. Petioles striated hairy subequal. Leaves ovate cordate five lobed, base with remote lobes, sinusses and lobes narrow acute, teeth large remote ciliatate, hairy above, dirty gray beneath, nerves fulvous gray. Berries blue, large, very sweet and juicy. Found in New-Jersey."

5. "*V. dimidiata.* Orwicksburgh grape.—Branches slender striated smooth. Petioles subequal slender, striated and nearly smooth. Leaves thin, oval reniform trifid, elongate acuminate, teeth large unequal acuminate, smooth above, glaucous beneath, sparingly pilose, chiefly on the nerves. Berries depressed and sweet—very good. Found near Orwicksburgh, Pa." Three varieties, white, purple, and black.

6. "*V. labruscoides.* Sweet fox grape. Branches round and smooth. Petioles subequal, hardly pubescent. Leaves uniform at the base, trifid or quinquefid, acute with unequal acute callous teeth, sinusses acute, smooth above, glaucous beneath. Racemes small. Berries large, depressed, juicy, and sweet. From New-York [and probably Massachusetts] to Virginia in woods," &c. The varieties embrace the Worthington, Luffborough and the big grape of Catskill mountains.

7. *V. longifolia.* As this grows in Arkansas and Texas, and is cultivated only by Mr. Hulin, of Philadelphia, I omit the description. Berries blue and very sweet.

8. *V. acerifolia.* Maple leaf grape. Brought from the Oregon mountains, by Maj. Long, and cultivated in Bartram's garden. It has not given fruits, but they are said to be very good and juicy.

"*American Wines*—are made from Canada to Mexico, chiefly from native grapes. In the Uniaited States 17 species can make good wine, either alone or with a little sugar. The principal wines already made, are, 1. *Vincennes*, pale red, light. 2. *Vevay*, red, acid. 3. *Vevay prime*, brown and sweetish, fine. 3. *Alexander*, pale red, and flavor of raspberries, and similar to best Burgundy, made with *V. prolifera.* 4. *Bland*, acid, strong, yellow, made with *V. blanda.* 5. *Luffborough*, red, rich, fine musky flavor. 6. *Catawba*, yellow, fine body and perfume. 7. *Scupernong*, yellow, limpid, very strong, say when brandy is added. 8. *Muscadine*, yellow, sweet, perfumed. 9. *Catskill*, strong, between Madeira and Port in taste and color. 10. *Coopers*, brown, similar to Lisbon, but acidule. 11. *Elsingburgh*, fine flavor. 12. *Orwicksburgh*, very fine, white. 13. *Isabella*, pale and fine. 14. *Worthington*, similar to port. 15. *Winter wine*, dark, red, acid and harsh. 16. *York*, red, harsh. 17. *Harmony*, red, acid, good. 18. *Alabama*, brown, fine," &c.

For wine, Prof. R. is decidedly of opinion we should rely altogether on our native hardy grapes some of which, he adds, are equal to the best exotic.

Of the extent of our vine culture, he says: "In 1825, I collected an account of our principal vineyards and nurseries of vines. They were then only sixty, of one to twenty acres each, altogether six hundred acres. While now, in 1830, they amount to two hundred of three to forty acres, or nearly five thousand acres of vineyards. Thus having increased ten fold within five years, at which rate they promise to become a permanent and increasing cultivation." p. 43.

Product and profit. This is stated at three hundred gallons per acre. "At York, where 2,700 vines are put upon an acre, each vine has often produced a quart of wine, and thus 675 gallons per acre, value $675 in 1823, besides $200 for 5000 cuttings. One acre of vineyard did then let for $200 or $300, thus value of the acre, about $500! This was in poor soil unfit for wheat." p. 44.

The best aspect for culture, of wine grapes, is an eastern one, on the slope of hills exposed to the rising sun, and in a volcanic or gravelly soil. *The best situations* for vineyards, sheltered valleys, banks of streams, and the eastern and southern sides of hills in the northern states. *The best soils*, the following, in the order of their being named. 1. Volcanic. 2. Pseudo volcanic, of New-York and Connecticut. 3. Granitic, rotten rocks. 4. Sandstone gravel. 5. Gravel and sand. 6. Barren and worn out soils. 7. Rich or loamy soils are the worst, except clay and damp or cold soils, which always produce bad wine. Pine barrens will do.

In the choice of vines he recommends such as are found to grow best, and produce best near one's house.

To prepare the ground for a vineyard, a crop of potatoes ought to be raised on it before planting.

The best manures are stated to be composts made to fit the soil, or mixtures of good earth, ashes, sand, gravel, iron dregs, rubbish, brick dust, oyster shells, vine leaves and grape husks, with a little dung.

I will leave the reader to study the culture and the process of wine making, from the work itself, which I am satisfied he will lose no opportunity of procuring, and close this communication, already too protracted, by quoting from the author's remarks on the use of wine.

"The medical properties of good wines," says he, "on temperate persons, are numerous. They are useful in all atonic diseases arising from debility, in scrofula, scurvy, rachitis, paleness, leuchorrhea, promoting digestion, increasing the heat of the body. They are the best vehicle for tonic medicines used in all fevers, debilities, prostrations, &c. Wine is to be forbid or avoided by those who have a nervous irritable or plethoric constitution, or some inflammatory diseases; but even then some acid wines, well watered, may be available, and serviceable."

Again. "In old age good wines become more needful; they support strength and life. Plato called them the *milk of old age.* An Italian proverb says, that *milk is the wine of youth, but wine the milk of old age.* Aged persons can indulge with benefit in their daily use, but never to excess, and always with water in large proportions.

*There are figures of the leaves of these in the pamphlet.

"Temperance does not consist in abstaining from wines, but in using in moderation none but the good and mild. The temperance societies lately established with us, have done a great deal of good in checking the vile habit of drinking spirituous liquors, but have done wrong in proscribing such wines; they ought merely to proscribe the vile trash called *Port* and *Madeira*, but impure brandy mixtures, or *wine grogs!* and encourage the importation of mild healthy wines as substitutes.

"When wines are drank in extra doses, they produce hilarity, and in excess intoxication. In both cases they inflame the pulse, stimulate all the organs, inflame the fluids, excite the mind; the nerves and head are more or less affected; but this excitement is followed by drowsiness, headache, sleep, dejection, relaxation, stupor, diarrhœa, stupidity or madness. All these effects are owing to the brandy or alcohol contained in the wines; thus they depend on their amount in each dose or glass, and the habit of the drinker. Drunkards get gradually used to wines, and require more and more to affect them, thus losing for them altogether its medical effects. At last their bloated red faces show the appetite to have become a disease, *Oinomania*, or craving for wine, and they become liable to a multitude of chronic diseases, gout, epilepsy, pleurisy, palsy, tremors, nervous diseases, liver complaints, dropsy of the chest, consumptions, inflammatory fevers, dyspepsia, madness, apoplexy, &c. and they entail them on their offspring. This disease is rare in wine countries; not one in 500 becoming drunkards there, as they are despised and hooted; while in countries where wines are scarce, England, Sweden, Russia and the United States, five at least in 100 become drunkards, and get beastly drunk on strong liquors and strong wines, rum, brandy, whiskey, port and madeira, without being despised as they ought, drunkenness being rather considered as a bad habit or infirmity, than a moral disease and shameful vice. The best cures for drunkenness are abstinence, mild and cooling drinks, bathing and emetics, besides a moral restraint, religious feeling, and public opinion. *There would be no more drunkards if they were all despised and avoided by men and women! or put into hospitals as sick, insane, vicious, and criminals.*" J. B.

Albany, Dec. 12, 1831.

FOR THE GENESEE FARMER.

GEOGRAPHICAL & AGRICULTURAL KNOWLEDGE.

I know of no subject, Mr. Editor, that would be more generally useful, than a plain, succinct and detailed description of the soils and products of the several counties of this state. It is a thing easily done, and with but a limited observation, enough might be written to develope in a general manner the capabilities of our whole state. I will first state to you some of the advantages which I think might result from it, and then suggest the way in which it may be done.

In the first place, your paper is strictly, or ought to be, an agricultural, horticultural, floricultural, and botanical paper. Being such, every good farmer and gardener, much more every bad one, ought to take and read it. Suppose that a general description of every county in the state of New-York; its rocks, formations, geology, soils, whether primitive, secondary or alluvial; its altitude, streams; remarkable mountains and valleys; its ordinary or staple productions; its general temperature indicated by range of the thermometer; together with all other objects of general importance, were severally arranged in a common sense manner by a close observer, and sent for publication to your paper. A mass of information would soon be obtained and embodied in your journal that would be invaluable. The farmer, or other individual, wishing to emigrate to a different soil, atmosphere, or altitude, has at once a correct knowledge of the different parts of one great state, an empire in itself, and ample enough in its advantages to satisfy the most grasping ambition, before him. He is able to contrast and compare advantages, and determine his location. The person wanting general information in the geography of his county and its productions, obtains it. While all readers, observant of the labors, habits, industry, products, and agriculture of our state, cannot but be delighted in the perusal of subjects generally so entertaining and instructing. A thousand other advantages would accrue from such labors that cannot be now suggested.

Now for the manner in which this information may be furnished. It is neither more nor less than this. Any gentleman of common observation, and a good share of intelligence, many of which are to be found in every county, can just set done of an evening, take his pen and paper, and write down his observations on all the subjects I have mentioned with which he is familiar. If he keep a thermometer, which he ought to do, he can tell its extreme and medium ranges at the different times of the year. He can tell what are the staple crops of his own and his neighbor's farms; what are their soils, and stones, and rocks, and streams. He knows their woods, and their mountains, and valleys; their horses, their cattle, and their sheep. If the soil and climate be congenial to fruit, he knows it, and he is also conversant with the general habits and industry of the people. In short, he cannot fail to say much that must instruct and please those in neighboring and distant places. Can not the plan be tried? I wish it might. Will Judge Buel, of Albany; General Armstrong, of Dutchess; Major Kirby, of Jefferson; David Thomas, of Cayuga; and other intelligent gentlemen in those and the other counties of our state take the lead, and I have no doubt a most valuable fund of information will soon be obtained, which cannot but yield a lasting benefit. I am almost induced to promise you that I will essay an article on the county of Erie before long, although very illy qualified to do it. In attempting it, however, I consider it only necessary to call things by their proper names as usually understood, throwing aside all attempts at professional foppery, or scientific mystery, and aim only to inform the general reader on subjects that may be useful to him.

I do not know that I can do better than refer to the articles on Rensselaer Co. by Prof. Eaton, of St. Lawrence, by B. Raymond, and on Saratoga Co. by Dr. John H. Steel, in the 2d Vol. of the Memoirs of the Board of Agriculture of the state of New-York, as containing some general hints for an essay of the kind I have mentioned; though it cannot be expected that any one will go into the labored and scientific detail of the articles on Rensselaer and Saratoga, which might well grace the pages of our best scientific journals. For the present, Mr. Editor, I take my leave of you, hoping hereafter at some convenient times to receive some of the desired information in the Genesee Farmer. Ulmus.

FOR THE GENESEE FARMER.

AGRICULTURAL SOCIETIES.

The subject of agricultural societies having been noticed by his Excellency the Governor in his recent message to the Legislature; and the same thing having been broached in various public prints, imply the existence of an interest in the community favorable to such institutions.—That a diversity of opinion should exist as to the degree of utility of associations of this sort, is not surprising, but that there is *no* organization having for its object the advancement of the all important art of husbandry in a state composed of two millions of people, mostly cultivators of the soil, is truly wonderful.

That our agriculture advances more tardily than the mechanic arts is apparent, and may be easily accounted for. The votaries of manufactures in our country are at this time in prosperous competition with the mechanical ingenuity of Europe, and are on the alert to anticipate and improve upon every invention which may facilitate their peculiar interests. Such is the enterprise that attends our manufacturing classes, that no essential improvement can obtain in Europe without being speedily tested by American ingenuity. How different the habits and condition of our cultivators: they seem content to remain in the state in which antiquity found their forefathers—rejecting the light of science, and adopting traditions about the *moon*.

This state of things can not long continue—the general intelligence of the age forbids—public and individual interests forbid it. Our soil, though generous, will not always endure the wastes and drains improvidently made by ignorance and sloth. It will demand the aids of science and of thought, as well as the hardy industry of our people, to sustain the rivalry of other nations and other climates.

At present each farmer acts for himself, and heeds not the practice of his neighbor. Improvements, if made, are impeded and rendered of little value by the want of some easy channel through which they might be disseminated; emulation is rendered torpid in the absence of such standards as would awaken it, and all community of feeling and action is banished from the most numerous and useful class of men.

The proposed agricultural convention to be held in Albany in February next, it is hoped, will do something for the farming interest. The times are propitious to an effort of the friends of husbandry; let them come forth, not depending upon the precarious aids of legislative bounty, but relying on the exhaustless fountains of public spirit and personal zeal. A Cultivator.

FOR THE GENESEE FARMER.

WINTER BIRDS—No. I.

The birds which enlivened our fields and woods in the months past, with few exceptions, have retreated to milder climates; and new tribes from the Hyperborean regions, urged on by a winter still

more rigorous than ours, are now amongst us on their annual visit.

Birds that are common to both continents are a part of those that go far to the north in summer. It is easy to perceive that in high latitudes their flight, eastward or westward, during a few hours, would carry them from the meridians of one continent, on to other meridians which would lead them in autumn into very different parts of the temperate zone.

In winter, no birds visit us in such extraordinary numbers as *the snow bunting;* and we have never seen them so numerous as in the present season. Neither have we had a winter in more than twenty-five years which set in so early and continued with such unusual severity. This agrees with observations made in Europe in regard to the appearance of these birds: they "descend in rigorous seasons into Sweden," says Pennant, "and *fill* the roads and fields; on which account the Dalecarlians call them *ill wars fogel*, or bad weather birds [*ill weather fowl;*] and the Uplanders *hard wars fogel* [*hard weather fowl.*]

"They seem to make the countries within the whole arctic circle, their summer residence, from whence they *overflow* the more southern countries in *amazing* multitudes at the setting in of winter in the frigid zone. In the winter of 1778–9, they came in such multitudes into *Birsa*, one of the Orkney islands, as to *cover* the whole barony; yet of all the numbers hardly two agreed in colors.

"Russia and Siberia receive them in their severe seasons annually in *amazing* flocks, *overflowing* almost all Russia. They frequent the villages and yield a most luxurious repast. Germany has also its share of them. In Austria *they are caught and fed with millet*, and afford the epicure a treat equal to that of the Ortolan."

I have been amused in observing the great numbers that have crowded into my garden within a few days, examining every plant which appears likely to supply them with seeds. It is with difficulty that they swallow a whole grain of wheat; and I have stood within a few feet of them on the opposite side of a fence, and have seen them make repeated attempts before they succeeded. In other winters I have often seen them on the Upper Cayuga Bridge, which they frequented in the capacity of

Lean pensioners upon the traveler's track.

Wilson says "the snow bunting derives a considerable part of its food from the seeds of certain aquatic plants, which may be one reason for its preferring those remote northern countries, so generally intersected with streams, ponds, lakes, and shallow arms of the sea, that probably abound with such plants. In passing down the Seneca River towards Lake Ontario, late in the month of October, I was surprised by the appearance of a large flock of these birds feeding on the surface of the water, supported on the tops of a growth of weeds that rose from the bottom, growing so close together that our boat could with difficulty make its way through them.* They were running about with great activity; and those I shot and examined, were filled, not only with the seeds of this plant, but with *a minute kind of shell fish* that adheres to the leaves. I also observed a few on Table Rock above the Falls of Niagara, seemingly in search of the same kind of food."

In regard to the colors of these birds, Wilson says: "In winter they become white on the head, neck and whole under side, as well as great part of the wings and rump, the back continuing black skirted with brown. Some are even found pure white. Indeed so much does their plumage vary, according to age and season, that no two are found at any time alike." D. T.

12 mo. 31, 1831.

*This was doubtless in that great expansion of the Seneca river below Montezuma and above Bluff Point, which abounds with several species of *Potamogeton, Bidens beckii,* &c. over which the small plovers in summer run without difficulty. At this place in common low water, the river has scarcely any perceptible current, the whole volume appearing to *soak* through this great mass of aquatic vegetables.

FOR THE GENESEE FARMER.

THE ISABELLA GRAPE.

Mr. Goodsell—Your correspondent, *Ulmus*, has ventured a discovery on the subject of the nationality of the Isabella grape, which I do not like to let pass, without my dissent from his opinion, as I consider it one of the best grapes we have, either native or foreign. The history that U. gives, of a person in Norwich having had the identical Isabella growing in his garden for nearly twenty years; and of his having cuttings from the vine growing side by side with those from the New-York nurseries, and the positive identity of the two vines, are strong proofs surely; but may be the result of a mistake somewhere; even the Norwich vine may have come from South Carolina, the reputed native region of the Isabella. Strange transformations of names often take place in twenty years; and if Ulmus has not had his eye constantly on the Norwich vine, I think the reasons I shall give, will at least throw some doubts on the identity of the two vines. I will therefore briefly and plainly state the points on which this belief is grounded.

1. One of the strongest features which the Isabella exhibits of its indigenous origin, is its *hardiness* with regard to exposure to the extreme cold of our northern winters, resisting all varieties of climate, from South Carolina to Canada, without a single failure to my knowledge, which no European vine will in all cases endure.

2. The peculiar and characteristic appearance and hardness of the wood, the color of the bark, strength of its growth, and its natural climbing propensities, all show it to be a native of the woods, strong in its native soil, and vigorous under its native skies.

3. Its *leaves*, which are longer, different shaped, and of a coarser texture, than any of more than 1.00 foreign varieties cultivated in this country.

4. The *flavor of the fruit*, which is a little musky, and, on the first taste, has a slight blush of the Fox Grape flavor, which I think is the second strongest proof of its American origin.

5. Its tendency to *pulpiness*, which if not quite, or as the English gardeners say, *rotten ripe*, it has an inclination to exhibit more than any foreign variety.

6. Its exemption from *blight and mildew* are also important features, from which no one European kind is exempt, and like other American varieties its tendency to twice bearing is also a distinctive characteristic.

The history of the Isabella is as well known, and its genealogy as well established, at least to the satisfaction of all connoisseurs, as that of any of our indigenous vines, that is, if the accounts published by the Messrs. Prince are to be credited, who have the most extensive collection of vines in America, and who are perhaps the best judges of varieties in this country, having taken unsparing pains in classing and simplifying the contradictory synonyms that have so generally obtained publicity in this country. They are decidedly of the opinion that it is a native, and it seems to me that no practised eye can a moment hesitate on the subject, from the appearance of the vine even in winter.

The only points in its appearance that can induce a belief of its exotic origin, are its *goodness*, the *looseness of its clusters*, and the *oval shape* of its fruit, all of which are rather peculiar to the European kinds, but not solely restricted to that class; as some of the American kinds also exhibit one or more of those points, as Garbon's Albino, Bland's and Renwick's seedling, &c.

The above peculiarities may go to prove it a hybrid of the Fox grape, (vitis vulpina,) and some foreign variety, perhaps the *Munier*, to which the young leaves strongly assimilate in their downy and pubescent appearance, if such a connection could have happened—and which would not impeach its indigenous character of being a true *native born*.

The circumstances stated by Ulmus if true, and I have no doubt he strictly believes them to be so, would certainly invalidate the claims of the fair Isabella to her birthright as one of the aborigines of America, but from the great specific dissimilarity between it and all the foreign varieties, and the space of nearly twenty years since it is said to have been planted in Norwich, and from the chance of the change of owners, and the carelessness of marking different varieties, and the ease with which every thing of the kind is daily misnomered; we have, I think, a right to suppose some mistake has originated the seeming discrepancy in the mind of your correspondent *Ulmus*, as to the "home and the country" of that invaluable grape the Isabella. Vitis.*

☞ We have a communication from *Wm. R. Prince*, on the above subject, which we shall publish in our next.

EMPLOYMENT FOR FARMERS' EVENINGS.

There is no part of our time, which can be more profitably employed than the evenings of autumn and winter. In the evening every work for the next day whether for fine or rainy weather, should be arranged, as well as the proper minutes, accounts, &c. of the preceding day duly recorded.—Besides this, the farmer would do well to have a book, for miscellaneous observations, queries, and calculations for comparing different ways of effecting the same objects—estimates of the different kinds of food, which he may be able to give to his cattle, with such inquiries, doubts, or propositions, worth attention, as he may have heard in conversation.

Loose pieces of paper are apt to be mislaid or lost, and when a man wishes to avail himself of them, for examining a subject previously discussed he loses more time in searching for the memorandums than would be sufficient for making half a dozen new ones. But by entering such matters into a book you preserve them for future consultation and use, and will be able to derive ad-

vantage from former ideas, which would otherwise escape from the most tenacious memory.

FARMERS' ACCOUNTS.

A celebrated agricultural writer says. 'There is not a single step in the life of a farmer that does not prove the advantage of his keeping regular accounts;' and yet there are very few who attend to this important branch of rural economy.

A few rough memoranda, often scrawled with chalk over the fire-place, or behind the door, are too often the only records which a farmer makes of his dealings either by way of barter or ready money; and he knows as little about his circumstances, and the amount of what he would be worth provided his debts were paid as he does about the Chinese language, or the most approved method of calculating eclipses.

The advantages resulting from clear and accurate accounts are properly appreciated in other pursuits in life, but it is doubtful whether they are greater in any occupation than in that of farming. Sir John Sinclair has given some maxims on this subject, which are in substance as follows:

General Account of Stock.—Every farmer, who desires to know correctly to what profit he does business, should provide himself with a book, which he may call his *General Stock Book*, and in this, some time in December, he should register the result of a general survey of the condition and worth of his whole property including all his debts and credits. Having such a book to refer to at all times and on all occasions will afford much satisfaction to his mind. In the first place he should order in all his tradesmen's bills, and in the meantime he may take an examination and account of all his household goods, horses, cattle, poultry, corn, grain, in straw or threshed, hay or other fodder, wood, manure, wagons, carts, ploughs, and implements of all kinds—the state of his fences, gates, drains, &c., and make an estimate of the necessary repairs. Minutes being made on waste paper, the particulars may be afterwards entered into the Stock Book, with such a degree of minuteness as may be judged necessary. After this general register, a Dr. and Cr. account may be drawn out, the balance of which will exactly show the present worth of the estate.

The form of the amount may be as follows:

Stock Dr. *Contra Cr.*

On the Dr. side should be entered all the farmer owes, and on the Cr. side all he possesses and all that is owing to him. He must rate every thing at what he judges the fair present worth, was it then sold; manure and tillage performed must be valued at the common rate of the country.

If a farmer wishes to be very correct in his calculations of the profit and loss of a lot of stalled oxen for instance, or the crop of a particular field, his readiest method is to make an account for either one or the other in his ledger of Dr. and Cr. On the Dr. side let him place the cost, including every minute particular, and on the Cr. side the returns. On the sale of the articles the account is closed, and the balance demonstrates the profit and loss.—*N. E. Farmer.*

Influenza.—In the month of December, in Boston, deaths from Influenza were 22; in New-York, 40.

PLANTING PEACH STONES.

A gentleman, a successful cultivator of the peach, states it as his opinion that the principal cause why peach stones so frequently fail of coming up, after having been planted, is to be found in their being planted *too deep*. He thinks that the seed generally germinates, but if much weight of earth lies on the plume or first shoot, it is not able to force its way to the surface, and of consequence perishes. He says that he has transplanted into his nursery fine plants, produced from stones, which had grown spontaneously under his peach trees. That a good method is to sow them *broad cast*, in autumn, and harrow them in with a light harrow, and when of a suitable size transplant them into a nursery. An inch, or an inch and a quarter in a light soil, this gentleman supposes is as deep as peach stones should ever be placed in the ground, for the purpose of reproduction.

Sir Humphrey Davy remarked that 'It is evident, that in all cases of tillage, the seed should be sown so as to be fully exposed to the influence of the air. And one cause of the unproductiveness of cold, clayey, adhesive soils is, that the seed is coated with matter impermeable to air.'—*N. E. Farmer.*

A correspondent in the last New-England Farmer, wishes to be informed of the best method of planting the peach and other fruit stones, and as we are all prone to think our own mode best, I take the liberty of stating mine. I take a box in the fall, throw in a little earth, and place such stones as I wish to plant on it—then fill the box with earth. & place it in an exposed situation and let it remain until I plant my garden, when I empty my box and collect the stones and crack them; take out the *meats* and plant them in rows 2 or 3 inches deep. If your correspondent will try this method, I believe he will find it a good one, if not the best. Your, &c. E. A. E.

Killingworth, Con., Nov. 9, 1831.—Ib.

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Quebec.—In 1831, 1029 ships arrived at Quebec, making 262, 813 tons; passengers 49,762.

AGRICULTURAL MEETING.

To the Farmers of the County of Monroe.

Whereas it has been suggested by some of the most enlightened Agriculturists of the eastern Counties of this State, that an Agricultural Convention should be held at Albany, on the 14th of February next, to take into consideration the propriety of forming State and County Agricultural Societies; and also to consult upon means which would be most likely to advance the interest of our Agriculturists by the diffusion of practical and experimental information. Therefore, notice is hereby given, that a meeting of the friends of Agriculture will be held at the Mansion House, in Rochester, on Friday the 27th inst. at 2 o'clock P. M. for the purpose of choosing delegates to attend said convention, and for other purposes connected therewith.

Rochester, Jan. 20, 1832.

☞ The New-York Farmer for Dec. 29, has not been received at this office. Will the Editor send us one?

☞ The first volume of the *Genesee Farmer* may be had unbound for $2,00—well bound $2,50.

Rochester Prices Current.

Beef Cattle pr 100 lbs	$3 00		Wheat pr bu	88 to	94
Do pr Qr	2 50 to 3 50		Corn do		44
Do pr bbl Mess	00		Oats do		38
Do pr bbl Prime	00		Corn meal do		44
Do pr lb dried	9		Potatoes do		25
Pork in h g 100 lbs	3 to 4 00		Onions do		50
Do pr bbl Mess	11 00		White beans do		75
Do pr bbl Prime	8 00		Winter Apples do	50 to	62
Bacon hams 100 lbs	8 00		Common do	31 to	38
Do shoulders do	7 00		Flour sup bbl		5 00
Lard do	8 00		Do fine do		4 75
Tallow do	10 to 10 50		Middlings fine do		4 00
Do in rough do	9 00		Buckwheat do		5 00
Hides do	6 00		Beer do		5 50
C Skins green pr lb	10 to 12		Eggs pr dz		18
Sole Leather do	24		Poultry pr lb		5
Upper, do per side	3 00		Butter roll do	14 to	15
Bridle do do	3 25 to 4 00		Do firkin do	12 to	14
Calfskins pr lb	94		Honey do		10
Harness Leather do	25		Hay pr ton	10 to 11	00
Skirting do do	30 to 36		Shorts bu 14 c	Bran do	8

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The Diary of a Physician, Vol. 2.
jan 21 HOYT, PORTER & CO.

ENCYCLOPEDIA AMERICANA,

VOL. 8th, just published and for sale, by
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MISCELLANIES.

Windsor Castle, England.

A letter-writer from Europe, published in the New-York Observer, in describing Windsor Castle and its scenery, thus happily alludes to American scenery, on the Genesee:

"The Genesee flats, as seen from the village of Geneseo, especially the most improved parts of Mr. Wadsworth's flats, as presented from his own door, are very like the intervals which skirt the base of Windsor Castle on the north, and are seen equally from the new terrace, from the Queen's drawing-room, and state bed-chamber, from the King's council room, dressing-room, closet, and drawing-room; from the grand ball-room' and a large number of other apartments on that line of the Castle. And the above-named flats of Genesee, in all their extent, as seen from the high grounds of Geneseo, including the rising and hilly aspects, by which they are skirted, are doubtless susceptible of improvemems infinitely more enchanting than all that Windsor Castle can boast of in its northern view. The English make the most of little. It is art which challenges respect here. But the grander, wilder magnificence of American scenery scorns a comparison with any thing in nature which England can offer.

The writer states that the walls and battlements of Windsor, are more than 2½ miles in extent; that the round tower has been raised to the height of 400 feet above the Thames. On the east, north and west, the Castle is unapproachable; but on the south are several places of ingress and egress; opening into an extensive park, where immense herds of deer of all kinds and sizes abound. At the end of a vista of 2½ miles, formed by trees planted on each side of a noble avenue, is erecting an equestrian statue of George III., which is to be perched on a pedestal, in imitation of natural rock, of 40 feet elevation. When completed, it will appear at that distance, of good dimensions. It will be the largest statue in the world, excepting that of Peter the Great, of St. Petersburgh. The horse and his rider, are cast of gun metal, and bronzed: the horse weighs 22 tons—the King 12 tons.

Mr. Girard.—The New Bedford Gazette relates the following anecdote of that gentleman:

Mr. Girard one day asked a truckman in his employ, why he did not build himself a house, to which he replied that he was too poor, having a numerous family dependant upon him. "Well," says he "follow my directions and you will be able.—This morning there is a cargo sale of molasses on ——— wharf; go and buy the whole lot; I will become security for the payment." The man went accordingly, and on the molassess being put up one hogshead or the lot, started it a very low rate. The bystanders, who were all wholesale dealers, supposing that the man only wanted one hogshead, would not bid upon him, and it was accordingly struck off.—Much to their surprise, he told the auctioneer he would take the whole lot, naming his endorser, and before he left the spot, disposed of his bargain for an advance sufficient to build him a snug little tenement.

THE GENESEE FARMER and Gardener's Journal.—L. TUCKER & Co., Publishers—N. GOODSELL, Editor.

In issuing proposals for the second volume of the Farmer, which will commence on the first of January, 1832, the Publishers have the pleasure of stating that the work has met the decided approbation of that class of the community for whom it is intended, and has had the salutary effect of calling out many writers, whose experience would otherwise have been unavailable; and they are also induced to believe it has been the means of awakening many of our Farmers to the importance of extending their information upon the subject of their daily pursuits, and convincing them of the utility and necessity of a paper devoted especially to "the tillers of the ground." The public papers, and the judgment of many of our most enlightened husbandmen, concur in the opinion that Mr. Goodsell, the Editor, has fulfilled his duties with such ability, as, with the aid of his correspondents, to have placed the Genesee Farmer on a level with the best Agricultural journals of our country. It has, as yet, enlisted the good feelings and contributions of but a small part of that portion of our agriculturists who are well qualified to impart an interest and value to its columns. We shall, therefore, commence the publication of the second volume with the hope and the assurance, that many names will be added to the list of contributors in the course of another year, and we may venture to predict that the second volume will at least equal, if it does not excel, the first.

Its leading object has been, and will be, to impart that information which will tend in the greatest degree to the improvement of the Agriculture, Horticulture, and Domestic Economy, of our country.

The first volume can be supplied to all new subscribers, and bound in a neat manner to such as desire it. In soliciting the patronage of the public, and especially of Agricultural and Horticultural Societies, we ask aid no further than an intelligent farming public may think we deserve it

CONDITIONS—The Farmer is printed every Saturday in a quarto form, on fine paper and fair type, with a Title Page and Index, making 416 pages a year, at $2 50, payable in six months, or $2, if paid in advance.

☞ Printers with whom we exchange are requested to publish the above.

LUTHER TUCKER & CO.

Rochester, Dec. 1831.

FOR SALE—

Improved short horned Durham Cattle.

THE subscriber offers to the public on reasonable terms, several young animals of the most promising description—consisting of Yearlings, Bulls and Heifers, and Spring Calves, of the *Durham Breed.* Also several crosses with the North Devon. They are the descendants of the most valuable cattle ever imported into America—and were obtained from Stephen Van Rensselaer, Esq of Albany, G. W. Featherstonhaugh, Esq. of Duanesburgh, and John Welles, Esq. of Boston, Mass. A description of these noted cattle may not be necessary, as most of our Farmers and Breeders are acquainted with their valuable properties. Those who are desirous of obtaining this stock, have now an opportunity; and if they do not soon embrace it, may have cause to regret it, as in a few years, pure blooded cattle of high pedigree, may not be had. Very few persons will go to the great expense of importing them, and the progeny of those already obtained, will soon degenerate by crosses—unless due care be taken to preserve the breed distinct.

L. JENKINS.

Canandaigua, N. Y. Jan. 3, 1832.

PATENT ZINC HOLLOW-WARE,

MANUFACTURED by John Westfield & Co., No. 163, Mott street, New-York.

ROSSITER & KNOX, No. 3, Buffalo street, Rochester, having been appointed agents for the sale of the above ware, are now receiving an additional supply, which they offer for sale at the manufacturers' price.

This ware will be found not materially to exceed in price Tin and Iron; yet as durable as Iron, not subject to rust, giving the article cooked or kept in it no unpleasant taste, not containing in itself, nor forming with the materials cooked in it, any deleterious properities, as do Copper, Brass or Lead.

Zinc Kettles, for cooking Rice, Homminy, and all kinds Sweet Meats, will be found well adapted, neither discoloring, nor varying the flavor of the substance cooked; for these purposes, and to avoid the corrosions of Copper, Brass and Lead, it will long be substituted for these metals.

Zinc Pans for the Dairy, will be found an object worthy of attention from the following considerations; that Milk in Zinc Pans of the same size, will produce from 20 to 25 per cent more cream or butter, and that of superior flavor; will keep milk sweet longer by a number of hours, affording the cream more time, besides its chymical effect, to separate from the milk, (for this reason, cream from those pans will not admit of being churned as soon as that from other pans, in as much as no cream should be churned till it is soured,) and greatly outlast any pans in use.

Zinc Jars and Firkins for preserving butter sweet for family use, possess equally superior advantage for butter, as do the pans for milk. Experiment and results safely warrant the above statement; and the orders of wholesale and rtail-e ing merchants as well as those of families and large dairies daily supplying from different parts of the country, are the consequence of successful results in the use of this ware.

Zinc ware is cleansed with Brick Dust, with Soap and Sand, or with Hot Ashes.

Notice.—Letters patent for manufactnring these articles exclusively by the subscribers, having been obtained, we would advise the Public against any encroachment of the Patent Right;—and the person who shall give information of any violation of this Patent Right, will be liberally rewarded, by JOHN WESTFIELD & CO.

The following recommendation from the proprietor of one of the largest houses of Ref reh ment in the United States, must be perfectly satisfactory as respects the utility and advantage of using the Zinc Hollow Ware

To J. Westfield & Co.

Gentlemen, I have for some time past, in my establishment, made use of your Hollow Ware, manufactured from Zinc, and I have no hesitation in saying that they completely answer my expectations, being fully as durable as iron or copper, and not as easily corroded by rust, giving the articles cooked in them no unpleasant taste, and being more beautiful in appearance, and much more easily cleaned than utensils manufactured from any other metal at present made use of in cooking apparatus. I with pleasure recommend them for general use, and have no doubt that whoever will give them a fair trial will find that they fully answer his expectations.

STEPHEN HOLT.

We have also received the following recommendation from Dr. A. G. Hull.

J. Westfield & Co.

Gentlemen,—With great pleasure I can assure you of my entire satisfaction, as to the superiority of your Zinc Hollow Ware, for the purposes of the Diary and Kitchen.

The perfect preservation of Milk in my Diary dnring the warmest days of the past season, induces me to give yours a decided preference to any others previously used, and recommend them as a happy combination of neatness and durability. Yours, &c. *A. G. HULL, 132 Fulton street, New-York.*

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